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K.C. MasterpieceŽ Original Barbecue Sauce

Even though it's now owned and produced by the Clorox Company, the taste of Original K. C. Masterpiece barbecue sauce is the same as when it was first created in good ole' Kansas City, USA. This is the sauce that steals awards from all the other popular slathers on the market. It's now even is sold in a variety of flavors. But this is the clone for the original, and you'll find it very easy to make. Just throw all of the ingredients in a saucepan, crank it up to a boil, then simmer for about an hour. Done deal. And just like the original Masterpiece, this stuff will make a work

of art out of any of your grilled meats, or burgers and sandwiches; and as a dipping sauce or marinade.

2 cups water 3/4 cup light corn syrup
1/2 cup tomato paste 1/2 cup vinegar 3
tablespoons molasses 3 tablespoons
brown sugar 1 teaspoon liquid smoke
1/2 teaspoon salt 1/4 teaspoon onion
powder 1/4 teaspoon pepper 1/8
teaspoon paprika 1/8 teaspoon garlic
powder

1. Combine all ingredients in a medium
saucepan over high heat and whisk until
smooth. 2. Bring mixture to a boil, then
reduce heat and simmer for 45 to 60
minutes or until mixture is thick. 3. Cool,

then store in a covered container in the refrigerator overnight so that flavors can develop. Makes 1 1/2 cups.

Tidbits Liquid smoke is a flavoring found near the barbecue sauces and marinades. Use hickory-flavored liquid smoke if you have a choice.